Pour commencer

East Coast oysters on half shell* — HALF DOZEN 22 / DOZEN 44
shallot/black pepper vinegar

Tarte flambée — 21
Alsatian thin crust, onions & bacon

Onion soup gratinée — 17

Gazpacho, spicy ricotta & black olives — 22

Charcuterie & pâtés selection — 25
cornichons & Dijon mustard

Cured 'Amandine' trout — 25
almond & parsley

Duck foie gras terrine — 27
seasonal chutney, toasted brioche

Pâté en croûte — 29
Lucien Tendret's recipe since 1892

Escargots — HALF DOZEN 16 / DOZEN 26
garlic & parsley butter

Salades & Sandwiches

Lobster Roll* — 36
spicy mayo & tarragon

O **Chicken Caesar salad** — 27

Croque-monsieur — 22
mixed greens

O **Benoit cheeseburger** — 26
smoked bacon & caramelized onions

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Avocado toast — 18
dried tomatoes & poached egg

Pan fried Amberjack — 42
sweet corn & smoked red pepper

Quenelles de brochet — 31
sauce Nantua

O **Steak & egg** — 42
mixed greens, bearnaise

O **Poulet rôti** — FOR ONE 35 / FOR TWO 65
cooking jus

O **Hand-chopped beef tartare*** — 33
mesclun salad

Garnitures

Rainbow tomatoes, basil pesto — 12

Pommes frites — 11

Mixed greens — 8

Green beans & ginger — 12

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

Eggs

Three eggs any style, choice of two: — 17
cheese/potatoes/mushrooms/tomatoes/
smoked salmon/bacon

Eggs Benedict — 21

Eggs Norwegian — 23

Fromages

Selection of 3 mature cheeses 20
Mothais sur Feuille ▪ Comté ▪ Roquefort

Desserts

Our baba — 12
Armagnac & whipped cream

Crème caramel — 10

Chocolate soufflé — 14
vanilla ice cream

Seasonal fruit clafoutis — 14

Tarte Tatin — TO SHARE 24
crème fraîche

Benoit profiteroles — FOR ONE 12 / FOR TWO 22
vanilla ice cream & warm chocolate sauce

Vanilla ice cream 'flood' with coffee — 12
from our Manufacture in Paris and praline

Ice cream & sorbet selection — PER SCOOP 4
vanilla, chocolate, pistachio,
lemon & mint, mango & passion fruit, coconut, blackcurrant

O ALL OUR MEATS ARE ANTIBIOTIC-FREE AND FROM COMITTED FARMERS

Remontée de cave

CHAMPAGNE / SPARKLING

4 OZ

N.V. **Moët & Chandon** - Brut Impérial 25
N.V. **Barons de Rothschild** - Brut 25
N.V. **Vincent Couche** - Chloé - Extra Brut 26
N.V. **R. Montcuit** - Grands Blancs - Grand Cru blanc de blancs 24
2012 **Veuve Clicquot** - Grande Dame 38
2012 **Dom Pérignon** 49
N.V. **Barons de Rothschild** - Rosé 26
N.V. **Ruinart** - Rosé 28
2018 **Le Mauzac de Pierre** - Cuvée Nature - Brut 16

BLANC

5 OZ

2020 **Alsace Riesling** - Hugel 16
2017 **Alsace Pinot Blanc** - Les Jardins - Ostertag 15
2019 **Arbois** - Vieilles Vignes - Vin sans Nom 21
2020 **Chablis** - Saint-Martin - Domaine Laroche 22
2019 **Bourgogne** - Cuvée St Vincent - Vincent Girardin 20
2019 **Meursault** - Les Tillets - R. Dupont-Fahn 32
2020 **Santa Ynez Valley Chardonnay** - Citrine - Enfield Wine Co. 19
2020 **Vouvray** - Champalou 16
2015 **Reuilly** - Toison d'or - Domaine les Pöetes 19
2020 **Bordeaux Côtes de Bourg** - Château La Grave 15
2020 **Sancerre** - Petit Bateau 21
2014 **Pacherenc Du Vic Bilh** - Château Montus 20

ROSÉ

2021 **Côtes de Provence** - Les Commandeurs - Peyrassol 19
2019 **Sonoma County** - Oeil de Perdrix - Belle Glos 14

ROUGE

2017 **Bourgogne Côte d'or** - P. Bouley 21
2019 **Côte de Nuits Villages** - Domaine Julien Gérard & Fils 23
2018 **Volnay** - Vieilles Vignes - Domaine Rossignol-Fevrier 30
2019 **Sonoma County Pinot Noir** - Little Boat 20
2018 **Saumur** - Clos du Tue Loup - Monopole - A. Lambert 20
2016 **Puisseguin Saint-Emilion** - Château des Laurets 23
2014 **Castillon Côtes de Bordeaux** - Domaine de l'A 23
2010 **Listrac-Médoc** - Château Fourcas Hosten 25
2020 **Vin de France** - Cuvée Minerve - Incipio 15
2020 **Fleurie** - Les Marrans - Domaine des Marrans 16
2020 **Châteauneuf-du-Pape** - Domaine de la Solitude 30
2018 **Napa Valley Cabernet** - Fortune 1621 21

Cocktails

CREATIONS

Inglorious Berries 17
Vodka, lemon, strawberries, vanilla

Toasted Negroni 17
Toasted hay infused gin, Campari, Dolin rouge

Scrat 17
Tequila, Chartreuse, tea syrup, lemon

Rosy Cheeks 17
Grape infused gin, grapefruit, elderflower, bitters

Vent Frais 17
Cucumber infused gin, sparkling wine, elderflower, lemon

So French & So Clean 17
Single malt french whiskey, salers, fernet,
cap corse quinquina blanc

Fiji Tendencies 17
Vanilla infused Fiji rum, pineapple, bitters

Around the Clock 17
Red chilli pepper infused mezcal, grapefruit, lime, egg white*

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